

## Oatmeal Raisin Cookies

*Makes 24 cookies*

1 cup soft margarine  
2 cups packed brown sugar  
2 eggs  
2 teaspoon baking soda

1 teaspoon salt  
2 cups all-purpose flour  
2 cups quick cooking rolled oats  
1 cup raisins



1. Preheat oven to 375 degrees.
  2. Mix soft margarine, sugar, and eggs together.
  3. Mix in baking soda, salt, and flour.
  4. Mix in rolled oats and raisins.
  5. Drop dough by rounded teaspoonfuls on baking pan approximately 2 inches apart to leave room for cookies to spread.
  6. Bake for 10 to 12 minutes until golden brown.
  7. Allow cookies to cool on baking sheet for 3 minutes. Remove from pan and place on a wire rack or plate to cool completely.
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